

Idell Pacocha

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TECHNICAL SKILLS

Cuisine Styles

Plant-based • Mediterranean • Pastry

Kitchen Skills

Plating • Butchery

Operations

HACCP • Catering • Event Planning

Soft Skills

Quality Control • Time Management • Team Leadership

SUMMARY

Chef with a track record building high-impact solutions and improving retention.

EXPERIENCE

Private Chef — Rowe, Carter and Ullrich (2017 - 2023)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.
- Catered private events for up to 115 guests with 95%+ client satisfaction.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Weimann and Sons (2023 - Present)

- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 79 guests with 95%+ client satisfaction.

PROJECTS

inflammatio ceno - Programmable optimal ability

peccatus - Automated radical forecast <https://salty-harp.net/>

umquam - Seamless discrete analyzer

EDUCATION

B.A. Hospitality Management, Smitham, Zemlak and Graham College (2024)

CERTIFICATIONS

- Food Safety Manager